State of Ohio

Food Inspection Report Authority: Chapters 3717 and 3715 Ohio Revised Code

1	Name of facility	+ Head Burrito	Check		<u> </u>	License Number		Date 8-2-23						
1	Address	24 Wagner Ave	City/S	City/State/Zip Code										
ļ	icense holder	t Head Burrito	Inspec	spection Time		avel Time		Category/Descriptive						
	ype of Inspection (char I Standard ☐ Critica I Foodborne ☐ 30 Day	eck all that apply) il Control Point (FSO) □ Process Review (RFE) □ Varia y □ Complaint □ Pre-licensing □ Consultation	nce Rev	∕iew □ Follow ι	Follow up date (if require	ed)	Water sample date/result (if required)							
	FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS													
1	Mark designated comp	liance status (IN, OUT, N/O, N/A) for each numbered it	em: IN=	in compliance (OUT=	not in compliance N/O-	NS	Dominal N/A						
		Compliance Status		sanipilanoo (-									
		Supervision		Compliance Status Time/Temperature Controlled for Safety Food (TCS food)										
1	DIN DOUT DN/	performs duties	nd	23 DIN DUT DN/A N/O Proper date marking and disposition										
2	OUT ON/	A Certified Food Protection Manager Employee Health			procedures & records									
3	DIN DOUT DAIA	Management, food employees and conditional employees knowledge, responsibilities and reporting	3;		Consumer Advisory									
4	DIN DOUT DINA	Proper use of restriction and exclusion	1 1	25 DIN DOL	□ IN □ OUT □ Consumer advisory provided for raw or unde									
5		Good Hygienic Practices	ts	ON OU	JT	Highly Susceptible Po		Annual Control of the						
6 7				26 □ N/A	Section.		steurized foods used; prohibited foods not offere							
		Preventing Contamination by Hands			IT.	Chemical								
8	DIN DOUT DING	Hands clean and properly washed) I	Food additives: approved	d and	properly used						
9	DIN DOUT	No bare hand contact with ready-to-eat foods or approvalternate method properly followed	ed 2	28 DIÑ DOU DN/A		Toxic substances properly identified, stored, used								
10	DIN DOUT DN/A	Adequate handwashing facilities supplied & accessible				nformance with Approve	A SECURE OF SECURE							
		Approved Source	2	29 □NA □ OU	'	gen Packaging, other CCP plan								
<u>11</u> 12	DIN DOUT	Food obtained from approved source Food received at proper temperature	— З	BO DN/A DN/C		Special Requirements: Fresh Juice Production								
13	□N/A □N/O □IN □OUT	Food in good condition, safe, and unadulterated	3			Special Requirements: Heat Treatment Dispensing Freezers								
14	□IN □OUT □N⁄A □N/O	Required records available: shellstock tags, parasite destruction	3			Special Requirements: Custom Processing								
		Protection from Contamination			-									
15	□IN □OUT □N/A □N/O	Food separated and protected		3 N/A N/O		Special Requirements: Bu								
16	□IN □ÕUT □N/A □N/O	Food-contact surfaces: cleaned and sanitized	3		T.	Special Requirements: Ac Criteria	idified	White Rice Preparation						
7	тиоп ипп	Proper disposition of returned, previously served, reconditioned, and unsafe food	3	5 DNA DOUT	г	Critical Control Point Inspe	ection							
Ī	Time/Tempe	rature Controlled for Safety Food (TCS food)	36	JIN DOUT	г	Process Review								
8	□N/A □ N/O	Proper cooking time and temperatures		´□N/A Z□ÎÎN □OUT										
9	DIN DOUT	Proper reheating procedures for hot holding	37	7 DN/A	'	Variance								
0	DIN DOUT	Proper cooling time and temperatures	F	Risk factors ar	re foo	d preparation practices	s and	employee behaviors						
1	□IN □ ÖUT □N/A □ N/O	Proper hot holding temperatures	fo	that are identified as the most significant contributing factors to foodborne illness.										
2	A/N TUO T MID	OUT N/A Proper cold holding temperatures Public health interventions are control measures to prevent foodborne illness or injury.												
		The second secon												

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Nam	e of I	acility	1,	1)		77	. \				1	of Inspection	Date					
			4) t	Head	100	mite)			Sta	reduced (Critical	6.7	-2	3			
PROPERTY OF	anothe rent			O. J. A. Mariables C								Control			2007200000000			
	13/11/04		ta big fyrir.		THE OWNER CONTROL OF		PATRONOL SAMPLES	RETAIL I	C00	declaration of the American Control of the Control		and all the model of the second section is	The state of the s					
	Good Retail Practices are preventative measures to control the introduction of pathogens, chemicals, and physical objects into foods.																	
Mark designated compliance status (IN, OUT, N/O, N/A) for each numbered item: IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable																		
	<u> </u>		COMPANIE CONTRACTOR	21.016.36.5003.014	l and Water		-2004-01201		× _			ensils, Equipment and Vend Food and nonfood-contact s	1. N. V. S. A. L. L. L. L. L. C.	ole, pror	oerly			
38	Ø	OUT DN/A	⊔ N/O		rized eggs used where required				. 5			designed, constructed, and used						
39 ☐ IN ☐ OUT ☐ N/A Water and ice from approved source Food Temperature Control								5	Warewashing facllities: installed, maintained, to strips									
							5	TUO II NUT		Nonfood-contact surfaces c	lean							
40			*	for temperature control				4		Physical Facilities								
41		I 🗆 OUT 🗆 N/A 🖺	0\N _y ,E	Plant for	ood properly cooked for hot holding					☐ JUN ☐ OUT ☐ N/A Hot and cold water available; adequate p								
42		OUT ON/A	J N/O	Approve	ed thawing methods used					B DIN □OUT								
43	IN ☐ OUT ☐N/A Thermometers provided and a						urate		_	□N/A □ N/O			***					
	Food Id				lentification					9 ☐ IN ☐ OUT ☐ N/A Sewage and waste water properly dispose								
44	4 NO OUT Food pro				operly labeled;	original co	ontainer		6	о ₫ип □ опт п	□N/A	Toilet facilities: properly const	onstructed, supplied, cleaned					
			Prevent	ion of Fo	ood Contamin	ation			6	1 DIN DOUTE	Garbage/refuse properly dispo	osed; facilities ma	iintained	d				
					s, rodents, and animals not present/outer gs protected				6	outdoor dining areas			installed, maintained, and clean; dogs in					
46	6 FINE CUT Contar				ination prevente	d during fo	ood prepa	ration,	\perp	□N/A□N/O								
47	storage				e & display nal cleanliness				6	63 DIN OUT Adequate ventilation and lighting; designate				d areas used				
48					cloths: properly used and stored				6	64 D NOT N/A Existing Equipment and Facilities								
49	IJ(IN				g fruits and veg	jetables		A CONTROL OF THE PARTY OF THE P				Administrative			GMC V			
	<u>.</u> .		7		e of Utensils				6	5 IN OUT [AN/A	901:3-4 OAC	ALLICATION OF THE STATE OF THE					
50	-//-		1 N/O		itensils: properly , equipment and	*	onerly sto	red dried	L	<u> </u>	/							
51	- <u> </u>	OUT N/A		handled			•		6	6 □ /IN □ OUT [□N/A	/A 3701-21 OAC						
\vdash	52									1								
53	ЩП	I LI OUI LINAL	1 N/O	Siasii-re			er autoria en	s and C	orr	ective Actio	nne.							
					(" in appropriate	BENEFIT BELLEVILLE	ATTRIBUTED VILLED AND ALL A	ADBROX OF BUILDING	3.16 19.11		454	R=repeat violation						
	No.	Code Section		y Level	. \			•		\ m 6/8	<u> </u>			cos	R			
X	1-1(e	3.74	1	<u>sc</u>	0150	Cyed	<u>exce</u>	essive t	ابياد	dup on	ن.	nalk-in Cooler	can					
W.	16/35 45A2 C observe Can opened blade							\ (. ,		L	1 0						
21/35/4 F1A C 065					Observed Hat hold unit temp at 128°													
100/2 10-10			par .															
				. storet S	madran	4 1116.66	. 1	Contro	١	- 10107		- Charles	\					
					I IM	10 Te	Exal De.	tatu (Hartnas	ed	Sade 14 tooc	-1					
21/3	5/3/	F1A			Obten	ied L	1 600	rold u	~ }	temo a	4.	128°-PIC Increas	ed loop a	Ĭ,				
The state of the s								- -	a coot	amin	ations	10 140						
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14/	35	4.5A1		(observe							com build up		ब ्रे				
						<u> </u>	PIC	il caned		Can opere	< b1	ade						

Person in Charge Date: 8-7-7073																		
Environmental Health Specialist Licensor:																		
- Bachard Level																		
PRIORITY LEVEL: C=/CRITICAL/ NC= NON-CRITICAL Page 7 of 7																		

HEA 5302B Ohio Department of Health (8/22) AGR 1268 Ohio Department of Agriculture (8/22)